Ripley's Sweet Sixteen

Sixteen Recipes for Homemade Candies

Compiled by
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RULES for Candy Making

Never stir the syrup after the sugar is dissolved.

Never allow the crystals to remain on the sides of the saucepan, but wipe carefully away with a damp sponge.

Do not shake or move the pan while the syrup is boiling, or it may grain.

Stir Fondant constantly while melting or it will form a clear syrup.

Make Fondant one day; make into candy the next.

Have everything in readiness before beginning.

Buy shelled English walnuts, thus avoiding waste in cracking.

Buy almond paste already prepared.

If sugar grains, reboil and use for old fashioned cream candy or plain sugar taffy.

Use best granulated sugar for boiling and confectioner's XXX for kneading.

If Fondant grains you have boiled too long. Add water and boil again.

Cool Fondant in a cool, dry place—not the refrigerator.

Fondant

Foundation of all Cream Candies.

One cup granulated sugar, enough milk to dissolve sugar, perhaps ½ cup.

Stir on stove till dissolved; do not let it boil.

Remove grains of sugar around edges and spoon.

Boil without stirring, try in water. Makes a firm but not crisp ball.

Set in cold water till you can bear your fingers in it. Stir and beat, knead as it begins to harden.

Put flavor in while creamy.

To this you can add chopped nuts, cocoanuts or candied fruits, or anything of that sort.

Shape fondant into rolls and dip into melted chocolate for chocolate creams.

Handle rolls of fondant with tongs.

French Cream

Foundation of all French Creams

The white of one egg.
An equal quantity of cold water.
Stir in XXX powdered or confectioner's sugar until you have it stiff enough to make into shape with the fingers.
For walnut creams make the French cream into balls about the size of walnuts, press upon it a walnut carefully picked from the shell, making balls flat on top and bottom.
For nut creams chop almonds, hickory nuts or walnuts quite fine.
Make the French cream and before adding all of the sugar, while cream is quite soft, stir into it the nuts, then form into balls, bars or squares.
Three or four kinds of nuts may be mixed together.

Maple Cream

No. 1.

Take one-half as much water as maple sugar.
Cook without stirring and when almost done put in a small piece of butter.
When it begins to harden take it off the fire and stir rapidly until it becomes a waxen substance.
Then divide into balls, and if you wish, enclose each ball between two halves of English walnuts. Set to cool.

Vanilla Caramels

No. 2.

2 cups granulated sugar.
⅔ cup sweet milk, filled with butter, not melted.
1 teaspoonful vanilla.
Stir until it begins to boil; not again.
Cook about 25 minutes, or until it turns a light brown.
Pour out on buttered tin and when partly cooled mark off in squares with a sharp knife.

Nut Caramels

No. 3.

2 cups brown sugar.
1 cup granulated sugar.
1 cup fresh milk.
2 squares chocolate—⅛ cake.
Butter size of an egg.
1 teaspoonful vanilla.
Cook until waxy—stir occasionally.
Remove from fire, and beat.
Add chopped nuts and beat to a cream.
Turn into buttered pan and cut into squares.

Coffee Candy

No. 4.

Boil together without stirring, ½ cup of strong coffee and 2 cups sugar, until thick enough to spin a thread.
Remove the pan to a dish of cold water and beat rapidly until it creams.
Stir in a cup of chopped nut meats, pour into a flat tin and cut into squares.

Orange Straws

No. 5.

Cut orange peel into strips with scissors.
Put into cold water and boil 20 minutes.
Change water, boil 20 minutes.
Change water again and boil 20 minutes, making three boilings.
1 cup orange.
1 cup sugar.
Water to cover, boil till it hairs.
Roll in granulated sugar.
Place on platter to dry.
Handle with tongs.

Fudge

No. 6.

2 cups sugar.
1 cup milk,
2 squares of chocolate.
Butter, size of an egg.
Boil 10 minutes or more, of until it makes a soft ball (in cold water).
Take from fire and stir.
Cool and cut in squares.

Fudge

No. 7.

1 cup milk.
2 cups sugar.
1 cup molasses.
2 squares chocolate.
Butter size of an egg.
Vanilla.
Cook until crisp.
Beat until it sugars.

Brown Sugar Candy

No. 8.

2½ cups dark brown sugar.
½ cup milk or cream.
A little butter.
½ cup chopped walnuts.
When done beat until creamy after taking from fire.

Chocolate Candy

No. 9.

1 cup sugar.
½ cup molasses.
½ cup milk.
½ cup butter.
¼ cake chocolate.
Boil 20 minutes.
Pour in pans to cool.
Mark in squares.

Butter Scotch

No. 10.

1 cup New Orleans molasses.
1 cup butter.
2 cups powdered sugar
Pinch of soda.
Boil until it just hardens in cold water.
Pour in thin sheets to cool.

Molasses Candy

No. 11.

1 cup molasses.
2 cups sugar.
1 tablespoonful vinegar.
Vanilla.
Small piece butter.
Boil 10 minutes, then cool enough to pull.
Pull ! !

Cream Candy

No. 12.

2 cups sugar.
½ cup vinegar.
½ cup water.
Boil until crisp in water, and pull.
Flavor with vanilla, lemon, or strawberry.

Chip

No. 13.

2 cups sugar.
1 cup water.
½ cup molasses.
1 scant teaspoonful cream of tartar.
Small piece of butter.
Boil without stirring, till crisp when tried in water.
Work as soon as can be handled.

Peanut Candy

No. 14.

1 cup white sugar.
1 cup peanuts (chopped.)
Put the sugar into a smoking hot iron frying pan, no water. Stir and stir until dissolved, add the peanuts and turn immediately into a buttered tin. Cut into squares.

Chocolate Anna

No. 15.

3 cups white sugar.
1 cup milk.
¼ teaspoonful cream of tartar.
3 squares chocolate.
1 tablespoonful butter.
1 teapoonful vanilla.
Boil the sugar, milk and c. of t. 9 min., or until it will form a soft ball. Add the chocolate (melted) and butter, cook one minute longer. Remove from fire, add the vanilla. Beat vigorously for one minute, then pour into pans.
When cool mark into squares.

Penelope

No. 16.

3 cups brown sugar.
1 cup milk or ¾ cup cream.
Small piece butter.
½ lb. walnuts (chopped).
Vanilla.
This candy burns very easily but should be boiled 15 minutes, sure. Should almost sugar before removing from fire. Beat as you would Chocolate Anna.

ADDITIONAL RECIPES.

Penoche

2½ cups brown sugar.
½ cup cream.
Butter size of an egg.
Boil 20 minutes, add ½ cup chopped Walnuts, ½ cup of chopped almonds, 1 teaspoon vanilla.
Beat well and pour in a buttered tin.
Cut in squares before cool.

Taffy

2½ cups brown sugar.
½ cup butter.
4 tablespoons molasses.
3 tablespoons water.
2 tablespoons vinegar.
Boil 20 minutes, add 1 teaspoon vanilla.
Cool and pull.

Maple Candy

1 pint maple syrup.
1 tablespoonful vinegar.
Boil till it will hair or become brittle when put in cold water.
Do not stir while cooking.
Pour in buttered tin and pull as soon as possible.

Butter-cups

1 cup sugar.
1 cup butter.
1 cup molasses.
2 teaspoonfuls vanilla.
Boil until brittle when dropped in water.
Pour in buttered tins and when cool cut in pieces an inch square.

Cocoanut Cakes

1 cup sugar.
¼ cup water.
Let it boil until it hairs from the spoon.
Beat the white of 1 egg to a stiff froth and pour the syrup slowly into it while you keep beating, then stir in one cup of cocoanut.
Drop on buttered paper, and bake until brown.

Cream Mints

1 pound confectioners' sugar.
White of 1 egg well beaten.
2 teaspoonfuls ice water.
30 drops of oil of peppermint.
Mix well together, roll on a bread board, and cut with a cutter, about the size of a quarter.

Sour Cream Candy

3 cups brown sugar.
1 cup sour cream.
Cook until it just forms in water.
Butter size of a walnut.
1 teaspoonful vanilla.
Take off and beat vigorously.
Just before hard enough add ½ pound chopped walnuts.
Pour into buttered tins.
Cut in squares.

Cocoanut Squares

2½ cups granulated sugar.
1 cup cream.
Butter, size of an egg.
Boil 20 minutes, add 1 teaspoonful of vanilla, 1 cup of shredded cocoanut.
Beat well and pour in a buttered pan.
Cut in squares before cool.